



## CHRISTMAS CELEBRATION MENU 2018

1<sup>st</sup> December to 23<sup>rd</sup> December

12:00 to 14:30 and 18:30 to 20:00

2 Courses £19.00 / 3 Courses £25.00 per head

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### STARTERS

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*Homemade creamy mushroom soup Served with bread*

*Smoked salmon and cream cheese parcels Served with crème fraiche topped with pea shoots, & basil oil [v]*

*Pan-fried mushrooms topped with chives, chopped parsley and grated parmesan cheese served on ciabatta toasts. [v]*

*Duck & candied orange Pate, with toast*

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### MAINS

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*Traditional roast turkey, stuffing, brussels sprouts, roasted parsnips, celeriac mash, roast potatoes, pigs in blankets.*

*Salmon en croute, fillet of salmon filled with spinach & dill butter, wrapped in puff pastry, served with duchess potatoes, & spiralised vegetables.*

*French trim rack of lamb, [three chops] served with, celeriac/horseradish mash, roasted vegetables, redcurrant jus,*

*Spanakopita, golden bake filo pastry full of feta cheese, spinach, mint, dill, served with a Greek salad, olives and yoghurt.*

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### DESSERT

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*Steamed Christmas pudding, with your choice of; cream, custard. Non-dairy option soya yoghurt*

*Terrys chocolate orange sundae, layers of mandarins, Terrys chocolate, chocolate chip ice cream, topped with cream and more Terrys chocolate.*

*Fresh fruit salad served with cream or ice-cream. For non-dairy option soya yoghurt*

*Pavlova with fresh seasonal fruit*

*The Bell cheese board: Vale of Camelot Blue, Somerset Traditional cheddar, Somerset Brie, crackers, grapes, & tomato chutney.*

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*If you have any dietary requirements, please let a member of our team know in advance. A deposit of £10 per person is required at the time of booking and is non-refundable. Pre-orders must be received 10 days prior the date of the booking*